**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:
Listing of Claims:

1. (Currently Amended) A method for tartaric stabilisation of wine, comprising the following steps:

a. Placing wine to be treated in an appropriate container;

b. Conveying the wine into a filtering unit; subjecting the wine contained in said filtering unit to a nanofiltration process through a nanofiltration membrane, obtaining a permeated liquid and a retained liquid;

c. Transferring said permeated liquid to a tartaric stabilization unit;

d. Subjecting said permeated liquid to a tartaric stabilization step in said tartaric stabilization unit to obtain a treated liquid; and

e. Reuniting said treated liquid with said retained liquid to obtained a treated wine wherein said tartaric stabilization treatment step is effected by treating the permeated liquid with cationic or an anionic exchange resin or by electrodialysis, thereby reducing the potassium or tartrate content of the permeated liquid.

Claims 2-3. (Cancelled)

4. (Currently Amended) A method as claimed in claim ~~2~~1, wherein said tartaric stabilisation treatment occurs

employing anionic exchange resins, reducing in particular the tartrate ion content of the permeated liquid.

5. (Previously Presented) A method as claimed in claim 1, wherein said tartaric stabilisation treatment phase occurs acting on the permeated liquid by means of electrodialysis, reducing both the potassium and calcium ion content and the tartrate ion content of the permeated liquid.

6. (Previously Presented) A method as claimed in claim 1, wherein said step of subjecting the wine to a nanofiltration process is conducted by means of membrane filtration.

7. (Previously Presented) A method as claimed in claim 1, wherein said phases are repeated cyclically.

8. (Previously Presented) An apparatus for implementing a method for tartaric stabilisation, in particular for wine, characterised in that it comprises:

a. A container for the wine having an inlet and an outlet;
b. A unit for filtering the wine, having an inlet for introducing the wine, a first outlet and a second outlet said filtering unit comprising means for nanofiltering the wine to obtain a permeated liquid in correspondence with said first outlet and a retained liquid in correspondence with said second outlet;
c. Means for conveying the wine from the outlet of said container to the inlet of said filtering unit;

d. A tartaric stabilisation unit connected at the inlet to said first outlet of the filtering unit to treat said permeated liquid and obtain a treated liquid;

e. Means for reuniting said treated liquid flowing out of said tartaric stabilisation unit with said retained liquid coming from said second outlet of the filtering unit to obtain a treated wine.

9. (Previously Presented) An apparatus as claimed in claim 8, wherein said tartaric stabilisation unit is a unit for treating liquids by means of ionic exchange resins.

10. (Previously Presented) An apparatus as claimed in claim 8, wherein said resins are cationic exchange resins.

11. (Previously Presented) An apparatus as claimed in claim 9, wherein said resins are anionic exchange resins.

12. (Previously Presented) An apparatus as claims in claim 8, wherein said tartaric stabilisation unit is an electrodialysis unit.

13. (Previously Presented) An apparatus as claimed in claim 8, wherein said means for conveying the wine from said container to said filtering unit comprise a pump.

14. (Previously Presented) An apparatus as claimed in claim 8, wherein said filtering unit comprises a membrane whose porosity ranges from 100 to 300 Daltons.

15. (Previously Presented) An apparatus as claimed in claim 14, wherein said membrane has a porosity ranging from 120 to 220 Dalton.

16. (Previously Presented) An apparatus as claimed in claim 1, wherein said reuniting means comprise means for reinserting said treated wine into said container obtaining a continuous treatment cycle of the wine.

17. (Cancelled)

18. (Currently Amended) A method for tartaric stabilization of wine comprising the following steps;

a. Placing the wine to be treated into an appropriate container;

b. Conveying the wine to a filtering unit;

c. Subjecting the wine contained in said filtering unit to a nanofiltration process through a nanofiltration membrane, thereby obtaining a permeated liquid and a retained liquid;

d. Transferring said permeated liquid to a tartaric stabilization unit;

e. Subjecting said permeated liquid to a tartaric stabilization phase by means of the tartaric stabilization unit to obtain a treated liquid, wherein said tartaric stabilization treatment phase includes acting on the permeated liquid with ionic exchange ~~resins~~resin which cationic or anionic ionic exchange ~~resins~~resin reduce the potassium ion content of the tartrate ion content ~~of~~ the permeated liquid; and

f. Reuniting the treated liquid with said retained liquid to obtain a stabilized wine.

19. (Previously Presented) The method according to claim 18 wherein the ionic exchange resin is a cationic

exchange resin for reducing the potassium ion content of the permeated liquid.

20. (Previously Presented) The method according to claim 18 wherein the ionic exchange resin is an anionic exchange resin for reducing the tartrate ion content of the permeated liquid.

22. (New) The method according to claim 1 wherein the nanofiltration membrane has a porosity ranging from 100 to 300 Dalton.

23. (New) The method according to claim 18 wherein the nanofiltration membrane has a porosity ranging from 100 to 300 Dalton.